



R H O N E S E R I E S



2018 MADONNE BLANC
ESTATE

<i>Appellation</i>	SANTA CLARA VALLEY
<i>Vineyards</i>	SARAH'S ESTATE
<i>Grower</i>	TIM SLATER
<i>Cepage</i>	ROUSSANNE, GRENACHE BLANC, CLAIRETTE BLANCHE, PICPOUL BLANC
<i>Winemaker</i>	TIM SLATER
<i>Alcohol</i>	14.2%
<i>Cooperage</i>	NEUTRAL FRENCH OAK, 7 MONTHS
<i>Production</i>	267 CASES

The 2018 Sarah's Vineyard Madame Blanc is our effort to emulate the traditional white wines of the southern Rhone Valley. It is a marriage of California soils and climate to a classically styled blend of estate grown, Rhone white varieties.

Our estate vineyards bridge the historic Santa Clara Valley and the cooler climate "Mt. Madonna" district of the southern Santa Cruz Mountains. Here fog and winds from nearby Monterey Bay dramatically cool down the estate, extending the season and providing unique conditions for growing complex Rhone cultivars.

In the vineyard, we worked hard to limit vigor to help the vines focus on fruit production. With no harvest time precipitation, we safely let the fruit hang well into the fall for full phenolic ripeness and excellent flavors and acidity. We hand harvested and whole cluster pressed the fruit on the home estate in late September and early October.

Fermentation began using yeast "Rhone 4600" in neutral French oak barrels. After the barrel fermentation, the wine was matured sur lie in the same neutral oak cooperage for seven months, with batonnage stirrings every two weeks. Secondary, malolactic fermentation was not encouraged, so as to maintain the bright fruit and lively acidity of the wine. The final cépage of 51% Roussanne, 32% Grenache Blanc, 14% Clairette Blanche, and 3% Picpoul Blanc was bottled in late May of 2019.

The '18 Madame Blanc displays a bright, floral, fruit-forward nature. Intended for early consumption, the wine's crisp golden delicious apple, Meyer lemon, pear and honeysuckle character with hints of vanilla and baking spice will pair wonderfully with lighter fare or our recipe for Creamy Soubise with Thyme Rosemary Goat Cheese.